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NEWSLETTER

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to Honor the Hospitality Industry professionals who have made outstanding contributions towards the service. **05**

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New Place Alert!



Chef Gurumeet Khatri

Executive Sous Chef,
Fortune Landmark Ahmedabad.



My final realisation of becoming chef - I am brought up getting compliments ki "Mere haath mein jaadu hai", after graduation I started working as accountant in a restaurant and finally decided to listen to my heart after experiencing the real culinary space. I went for Hospitality education at IIHM Meghalaya.

My comfort food - Bhindi ki sabzi, chapati with creamy curd in steel ki plate.

My mentor - My mother who introduced me to the world of kitchen and from Industry- Late Chef Suresh Khanna, he helped me to carve my own niche.

Fine dining / Street style - It depends on the situation, when I am alone I love exploring street spots but when it's family day out, I prefer treating them with gourmet experience.

My favourite food memory - My mom's aalu paratha and her own culinary prowess of making stuffing with her signature garam masala

My go to place post - service-Eat live Vanela Gathiya at Manek Chowk

Signature
recipe

GALOUTI KEBAB



Ingredients

For Mincing 1 Kg Minced Mutton | 200 Gms Kidney Fat

For Kebabs 1 tsp Brown Onion Paste | 1½ tbsp Brown Cashew Paste | 2 tbsp Ghee | Salt, to taste | 1 tbsp Ginger Garlic Paste | 2 tbsp Raw Papaya (with Skin), paste | 1 tsp Kewra Water | 1 tsp Rose Water | A pinch of Red Chilli Powder | Sprinkles of Ghee | Sprinkles of Milk

For Galawat ka masala 1 Betel Leaf Root/ Paan Ki Jad | 20 Gms Vetiver Root/Kush ki Jad | ¼ tsp Long Pepper | ¼ tsp Allspice | 1 tsp Black Peppercorns | 1 tsp Black Cumin Seeds | 4-5 Cloves | 5-6 Green Cardamoms | 1 Star Anise | 2 Bay Leaves | 1 tbsp Dry Rose Petals | 1 tbsp Stone Flower/Mountain Moss/Patthar Ke Phool | ¼ tsp Small Nutmeg | 1 Mace | ½ tsp Black Cardamoms | A pinch of Saffron | 1 inch Cinnamon | ½ inch Sea Foam/SamudriJhaag | 1-2 Wild Berries

For Smoking 2-3 Coal | 3-4 Cloves | 1 tsp Ghee

For Serving 4-5 Mini Parathas | 1 Large Onion, cut into roundels | 1 Lemon, cut into wedges | Few Fresh Mint Leaves

Method

For Mincing Combine minced mutton and kidney fat, mix. Mince the mutton in a mincer or in a mixer grinder, repeating the twice. Set aside.

For Galawat ka Masala In a bowl, Add in Betel leaf root, Vetiver root kushke root, Long pepper, Allspice, Black Peppercorns, Black Cumin Seeds, Cloves, Green Cardamoms, Star Anise, 2 Bay Leaf, Dry Rose Petals, Stone Flower/Mountain Moss, Nutmeg, Mace, Black Cardamoms, a pinch of Saffron, Cinnamon, Sea foam, Wild berries. Transfer it into a grinder jar and grind the spices to a fine powder.

For Kebabs ♦ In a mixing bowl combine minced meat, prepared spice mix, ginger garlic paste, raw papaya, kewra water, rose water, salt and mix well. ♦ Let the meat marinade for minimum 2 hours or preferably overnight in refrigerator. ♦ Take the meat out of refrigerator. ♦ Now take a flat pan. Heat ghee on medium heat for shallow frying. ♦ Wet your hands with water and take a portion of meat mixture and directly place on the pan while shaping them into patties. ♦ Fry till golden crust is formed on both the sides and evenly cooked. ♦ Remove the kebabs on absorbent paper to remove the excess fat.

For Serving ♦ Arrange kebabs on plate, laccha onion and lemon wedge. ♦ Garnish with some mint leaves.



My favorite chai

Since, the last few years, I have noticed that the coffee- culture Ahmedabad has overtaken the kitli-culture, yet there are small pockets of kitlis in certain nooks and corners of the city. More recently, thankfully, one can have a good cup of tea at Wagh Bakri Tea Lounge or Swati Snacks. But, before that I was a regular at Chandravilas Dining Hall on Gandhi Road for the best Amiri chai, so whenever possible, I try to go there.

But, once a month, I prefer to have chai at “Bhole Tea Center,” a well-known kitli in Manekchowk, as I am addicted to their special- chai. It is a small stall built behind the wall of a shop, near “Mandvi ni Pol” and the main vegetable market. This wall is covered with posters of gods and goddesses of the Hindu pantheon, which is similar to Pop Art. This art form, which emerged in the U.K. during the fifties, was created by the owner of this kitli, late Manekbhai. Although, he did not know anything about western art, it was his instinctive interpretation of art, like a form of bhakti. This kitli is still there, as his family continues to serve tea to their regulars. Their special-chai is refreshing, which is made with crushed ginger-cardamom and known as 'akhadudh-ni-chai.' It is served 'cutting' or full-cup, served in mini plastic containers, paper cups or in a regular cup with a saucer. These are still some of the pleasures one can experience in Ahmedabad.



My favorite place for Gujarati nashta

Nylon Khaman or khamani at 'Juna Share Bazar Chvanawala' at Nehru Nagar circle, always between 9 a.m. to 4 p.m. It is soft, smooth, has the correct taste of sour-sweet ingredients and always fresh. Also, try their gunchadasev (knotted sev).

My comforting Thali

My comforting Thali – Gujarati thali at Gopi Dining Hall, Prahladnagar, Ahmedabad

My go to place for Non-vegetarian food

Earthen Oven, Fortune Landmark, Ashram Road, I prefer their Chicken curry with Roomali Roti, with a special view of Ahmedabad.

My must-eat recommendations for foodies in Ahmedabad

1. Famous Samosa House,” Mirzapur – Kheema Samosas.
2. Famous Bakery, Juhapura” – Naan and Parathas.
3. Das Khaman” – Fulwadi and vati-dal-na-khaman, the original one





Seasonal Recipe

Apple, potato and pomegranate chaat

Delicious meal for summers and beyond. Add the burst of freshness and flavours in your plate with this special chaat recipe. A great side dish or mid meal snacking for both children and adult.



Geetika Khanna Duggal
Home Chef

Ingredients

1 Apple diced in cubes | $\frac{1}{2}$ Pomegranate | 1 boiled potato diced in cubes | Kala namak Bhuna zeera | 1 Lemon Juice Garnish with roasted peanuts.

Method

1. Combine diced potatoes, apples and pomegranate in a bowl.
2. Pour lime juice, sprinkle black salt and cumin powder.
3. Garnish with peanuts, mint and serve immediately fresh.



Triple O's Cafe & Community

Offering a sumptuous meal, Open to sky space Triple O's café at the Alliance Francaise, Himali tower lane Manekbag, Ahmedabad boasts serenity and gives experience of neighbourhood café. A great spot for locals to hangout or conduct business meetings.

Operated by Hrishikesh Shah and Akash Shah (Directors of Manprasad Spices) and, the menu is designed by Chef Ekansh Saxena. The menu is a blend of International and Indian favorites.

Must try dishes- Jowar ka bhel, Thalipeeth with thecha, 5 saag khichdi, Arrabita sauce pasta and Dabeli sliders.



Past Events

Taj Sharbat Launch in Delhi

IFEA members Norren, Mohammed and Ibrahim, Taj Food Products celebrated Gujarat Day 1st May 2024 by opening their Drinks & Desserts by Taj Sharbat outlet in Omaxe Chandni Chowk Mall, a premium commercial project spread over 4.6 acres with exteriors and interiors drawn from the rich heritage of Delhi. Taj was started In 1955 by the late Ahmedmiyan Rasoolmiyan. The Delhi outlet has a sketch of Kalupur Tower area of Ahmedabad's walled city where the entrepreneur family has its humble origins.

IFEA founder Anil Mulchandani, Times journalist Ali Amin and natural heritage researcher Dr Sumesh Dudani were among the guests at the launch ceremony.



Hospitality Day Event

International Hospitality Day is organized to Honor the Hospitality Industry professionals who have made outstanding contributions towards the service. The Awards are presented by The International Hospitality Council, London (IHC), in association with the International Institute of Hotel Management (IIHM) on International Hospitality Day, 2024. The award function by IIHM Ahmedabad was organised at Hyatt Regency, Ahmedabad. IFEA founder Anil Mulchandani was a guest of honour. He was also part of the selection process for special titles like Woman Achiever, Hospitality with a Cause, Hospitality



FoodNest at i-Hub Gujarat, May 2024

IFEA and i-Hub brought together innovators and entrepreneurs at FoodNest. The event started with a warm welcome, followed by insightful sessions from industry leaders and startup founders. Sanket Savaliya set the stage with an introduction to i-Hub and Startup Supports. Dr. Harsh Parekh shared valuable insights into startup support systems. IFEA Co-Founder: Dilip Thakker shared his experiences of four decades in the food business in his keynote address.